WISCO INDUSTRIES, INC.

DELUXE PIZZA/MULTI-PURPOSE OVEN

MODEL 560E

Produce perfect pizza! This versatile oven handles pizzas up to 16" in diameter. Everything from thin, thick and self-rising pizzas to pretzels, sandwiches and other food items can be prepared with ease. Long life, continuous operation, unique design and versatile capabilities make this the ideal oven for demanding commercial food service environments.

FEATURES:

- Removable clean out tray
- 15 minute mechanical timer with "HOLD" option
- Variable control thermostat from 100 deg. to 675 deg F.
- Attractive stainless steel outer housing
- Insulated
- Long life calrod heating elements
- Flip up handle design for easier storage
- Use with model 680-1 on top for a great space saving feature

ELECTRICAL DATA:

VOLTS:	120	AMPS:	14.2	WATTS:	1700

- Best when operated on an individual branch circuit
- 5' power cord length

DIMENSIONS:

19-1/2"L x 23-5/8"W x 10-1/4"H
2-9/16" x 17-1/2" door opening
Grille/Rack dimension: 17" x 17"

SHIPPING INFORMATION:

SHIPPING DIMENSIONS: 27"L x 23"W x 12"H
SHIPPING WEIGHT: 41 lbs.

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NSF

FP140178
12/22/14

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IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the oven.

The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use.

Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

Improper assembly of the "flip up" handle to the grille could cause the grille to rotate the pizza when the pizza is removed from the oven resulting in hot food falling off the grille. See proper handle assembly instructions included in this instruction manual.

When removing grille from oven, use caution to avoid hot food falling into the oven, on the operator, etc.

Unplug oven when not in use

ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grille handle, clean-out tray knob and appropriate screws and nuts. See the instruction sheet for assembling the flip up handle and clean-out tray.

CLEANING INSTRUCTIONS

Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

Unplug unit from power source and allow to cool completely before performing any maintenance or cleaning.

This oven is designed with a clean-out tray which should be pulled out and cleaned often with warm soapy water and then dried thoroughly. Most of the spillage will fall directly on this tray. If spillage is cleaned off and not allowed to accumulate, the internal parts of the oven will stay relatively clean.

Proper cleaning prevents emergence of smoke caused by a build up of carbon.

The outside of the oven may be cleaned with a soft rag and stainless steel cleaner.

As with all metals, there could be some sharp edges and caution should be used when cleaning.

- DO NOT USE ACIDS OR CAUSTIC PRODUCTS SUCH AS FOAMING OVEN CLEANERS.

- AVOID USING ABRASIVE/SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON UNIT.

OPERATION:

Oven model 560E: Originally manufactured for par-baked pizza crusts.
Oven model 560-5: Originally manufactured for fresh dough pizza crusts.

*Due to the wide variety of pizza crust manufactures in the market today you may find that your style crust may work in either of the ovens above.

TEMPERATURE

Suggested baking temperature for par-baked crust pizza is 450˚F.

Thicker crust pizzas require lower baking temperatures for a longer period of time in order to penetrate and bake crust. Suggested baking temperature is 400˚F.

BAKING TIME

Baking time varies depending on the type of pizza crust, thickness of pizza crust, amount of toppings, personal preference to doneness, etc. Baking times will also vary based on whether the pizza is frozen or thawed.

The oven can be turned on just prior to placing the pizza into the oven. After placing the pizza in the oven set the timer dial to the desired bake time.

It is recommended that the drawer be opened halfway through the baking time to check progress. It may be necessary to rotate pizza at this time.

HOLD FEATURE

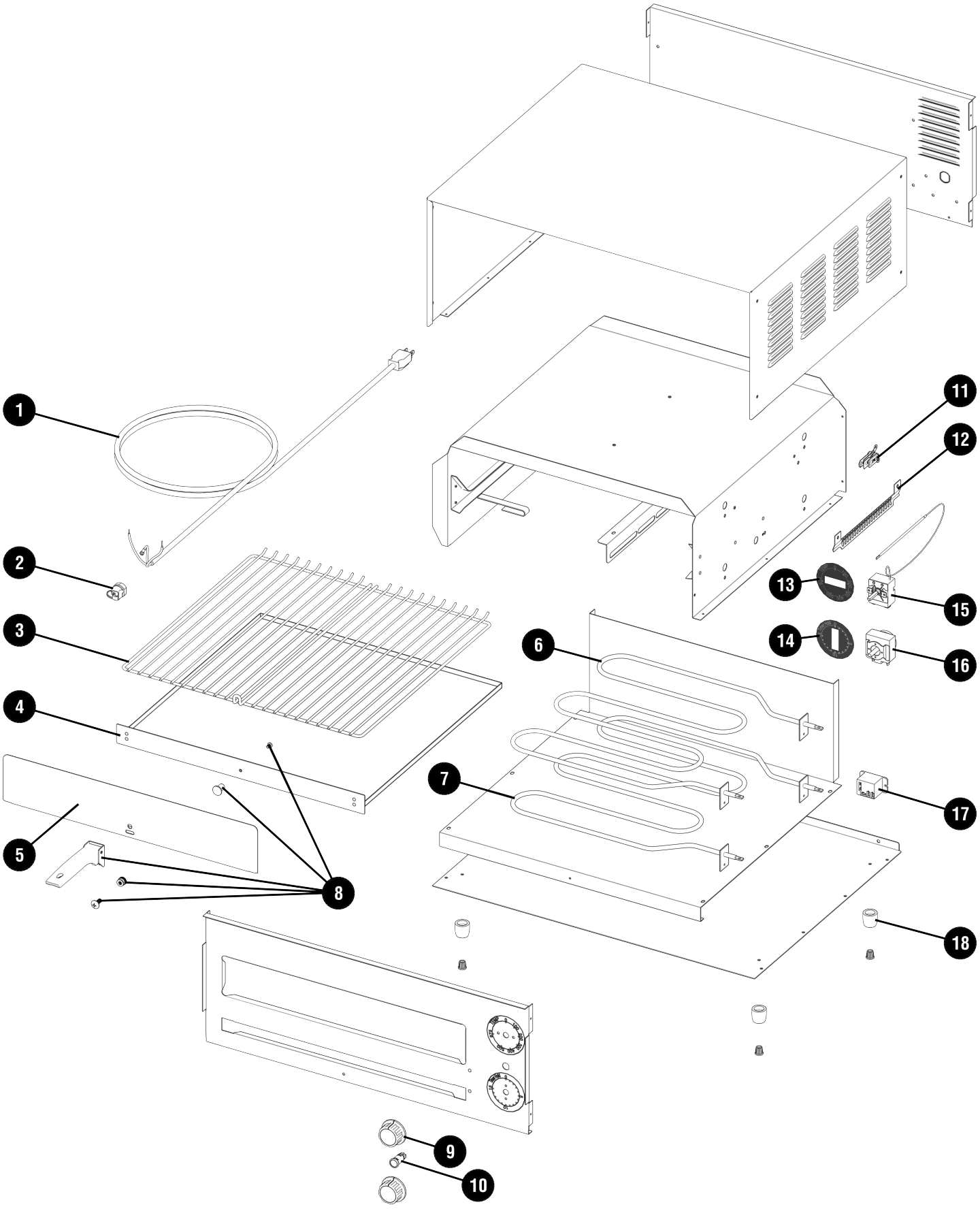
This oven has the ability to remain on for continuous operation. To activate this feature turn the timer dial counterclockwise.
CAUTION: When oven is not in use be sure to turn "hold" feature off and unplug the unit.

NOTES:

PARTS LIST:

ITEM #	PART #	DESCRIPTION
1	00132	POWER CORD
2	008248	STRAIN RELIEF
3	008252	GRILL
4	008089	CLEAN OUT TRAY
5	008065	GRILL FRONT
6	008093	HEATING ELEMENT (900W)
7	008092	HEATING ELEMENT (800W)
8	0023019	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
9	008245	TIMER and/or TEMPERATURE KNOB
10	009092	RED PILOT LIGHT
11	008212	HI-LIMIT THERMOSTAT
12	0017718S	BULB GUARD
13	I013544	TEMPERATURE DECAL
14	I013543	TIMER DECAL
15	008244	REGULATING THERMOSTAT
16	00481SK	TIMER SERVICE KIT
17	008254SK	RELAY SERVICE KIT
18	0023057SK	BOTTOM FOOT SERVICE KIT

Model 560E Exploded View



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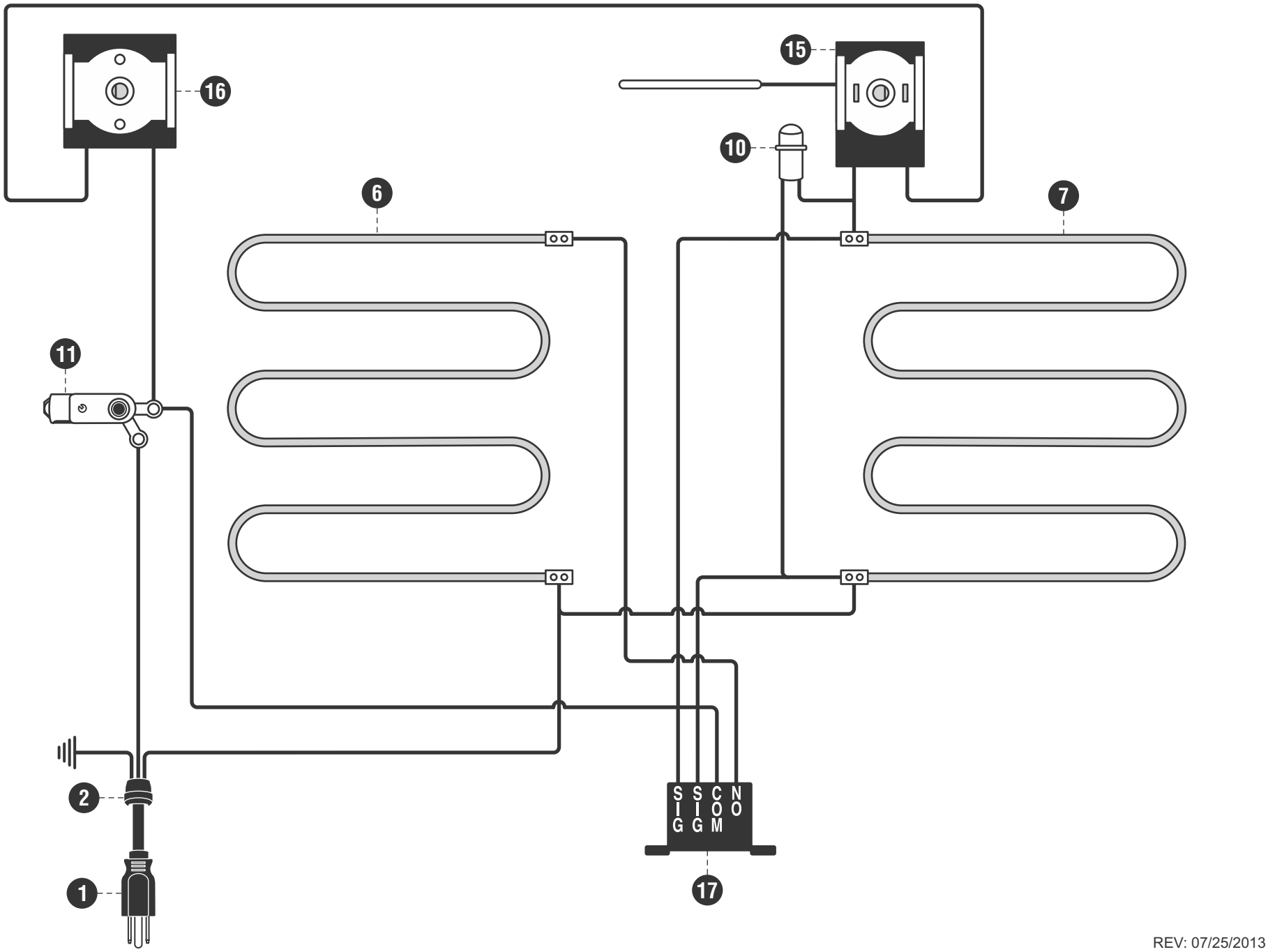
Model 560E Wiring Diagram



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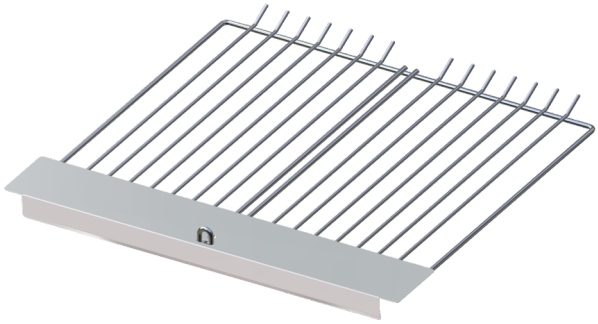
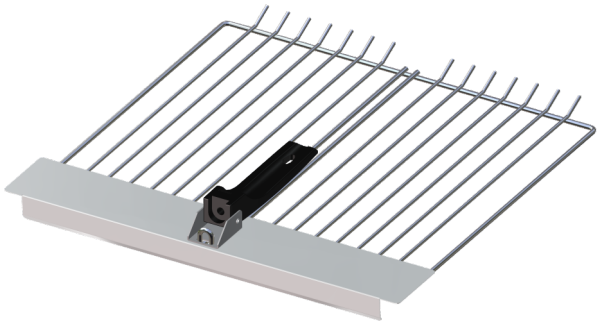
Pizza Oven Handle Assembly Instructions

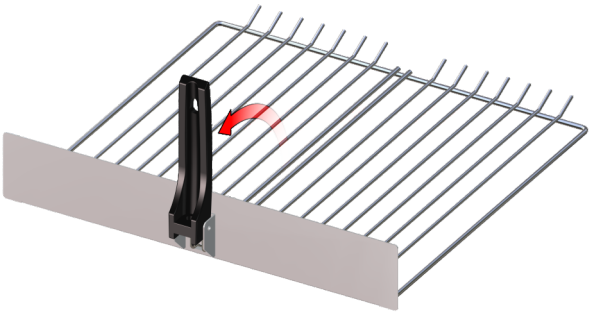
If your grille differs in size or shape, the assembly process will remain the same.



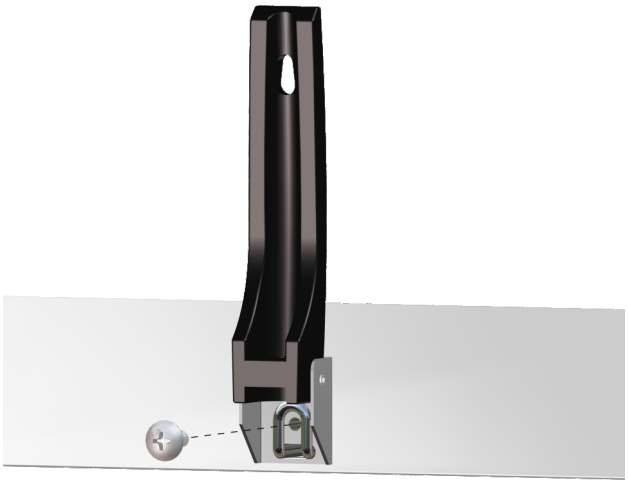
1 Slide the Grille Front over the Grille Loop allowing it to lay flat



2 Place the Handle Bracket over the Grille Loop



3 Rotate the Grille Front and Handle upright



4 Insert the Screw through the Grille Loop, the Handle Bracket, and the Grille Front

5 Thread and tighten the Thumb Nut onto the Screw

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WISCO INDUSTRIES, INC.

LIMITED WARRANTY/
RETURN POLICY

1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.
  You can also email us at: contact@wiscoind.com
* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.
* At time of call Wisco Industries will assist you in:
  - getting your unit replaced/exchanged
  - and/or obtaining repair parts
  - and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous Unites States, Hawaii, metropolitan areas of Alaska and Canada only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada only.

Time Period
One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exclusions
The following conditions are not covered by warranty:
- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.
Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800)999-4726 or email contact@wiscoind.com to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt. We will issue a refund in the form of your original payment, less a 20% re-stock fee. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage. Wisco Industries will not reimburse any shipping and handling fees.

If you would like to return an item please call us at 608-835-3106 or toll free at 1-800-999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: contact@wiscoind.com You will be given a return # and return instructions. We can not accept returns without a return #. Please be sure to include a copy of the packing list with the return.

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